



**TREE BAR**  
ORGANIC ARTISAN

# BALIXOLOGY

[buh.leek.sol.uh.jee]  
noun, usually facetious

The art of preparing mixed drink by our Balixologist using herbs, spices, fruits and vegetables that are locally sourced.

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Tree Bar is inspired by the lush flora that encompasses Bali. More than just an interpretation of the island, Tree Bar is our ode to Bali's sacred heritage. One of the first things that you will notice coming to this bar is our Pule Tree'-a mystical tree widely used by carvers to make Balinese traditional masks-which is believed to hold spirit.

As we pride ourselves in supporting almost everything local. We are collaborating with local producers to create a home made variety of flavors on infused arak.

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We invite you to imbibe and experience Tree Bar's program where we take a modern approach on a new flavor through an understanding of the Balinese heritage, creating an inspired new taste experience.

Ask our Balixologist to take you on that journey.





## LAKLAK REBORN

This little riff is inspired by Balinese dessert. Named the Lak Lak. Try saying that 5 times without stumbling on your word.

White Rum - pandan infusion, arak spiced liqueur, fermented pineapple, and coconut nectar

Tropical, Tiki

## NIRMALA

Nirmala is a Sanskrit compound word consisting of the terms nis/nir & mala, that's mean spotless, clean, pure, & brilliant, and we adapted to our concoctions by using milk punch method.

Spiced Rum Fat Wash Peanut Butter, coconut liqueur, pineapple, spices, black tea, coconut milk wash

Tropical Refresher



## MANTRA

Butterfly pea flower, when steeped, is more of a blue / indigo but in presence of acid, it turns purple, Arrack ka dabra that is magic word or MANTRA that we used.

Arak - butterfly pea infusion, lemongrass gin, Aperol, pomelo & elderflower cordial, soda water

Crisp & Refreshing Floral

## SUDAMALA

Sudamala is the title of Gender Wayang piece that is played during a ritual procession to ask for Tirta (holy water) for cleansing or wounding. Sudamala is a symbol of purity. From this riff performers interpreted that a Gender Wayang performer must have a pure and sincere soul in accompanying the ritual procession.

Dry Gin - Magnolia flower infusion, vermouth secco, kemangi & cucumber cordial

Refreshing Floral



## TAMBRING 2.0



A curated unique cocktail by BALIXOLOGY concept made from Balinese arak, a perfect herbal combination of turmeric & tamarind, made surprisingly refreshing.

Barrel aged arak, coconut liqueur, tamarind, turmeric, spices, and lime

Fresh as Sunflower

## KACICANG

Inspired by Rose gimlet, and twisted into BALIXOLOGY way, fuse with ginger torch flower that used a lot in the daily life of Balinese people on culinary, now we use for our cocktail.

East Indies Archipelago Gin, arak - kecombrang infusion, Italian bitter, rose, orange marmalade, lemon



Zingy & Refreshing Foral

## TEMU LAWAK



This cocktail inspired by a variety of local spices & herbs combined with the spirit of local wisdom in socializing with other people where they meet (Temu) there will always be laughter accompanying their banter (Lawak)

White rum, arak infused pineapple, curcuma & pineapple hippocras, honey spiced

All Day Refresher



# FROM THE BALIXOLOGIST

Experience the classic twist in Balixology ways.

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## LUCKY WAYANO

There is no "Aperitivo" without the Spritz. We take the classic Italian after work wind-down drink and give it a fruity & creamy flavor in tropical twist.

Vodka, Aperol, strawberry cheese seltzer

Crisp Afternoon Refresher



## RIMBA

Inspired by The Mojito is a Cuban cocktail made with rum, lime, sugar, mint, and soda water, are unclear. Some say it originated in Havana in the 16th century.

White rum, dry vermouth infused betel leaf, kemangi leaf, mint, cucumber, lemon, soda water

All Day Refresher

## KELAPA OLD FASHIONED

Old fashioned have been made using any number of spirits as the base, bitter and even the sweetener, here is modern interpretation of it.

Bourbon whisky fat washed coconut, caramelized coconut sugar, chocolate bitters

Boozy Sipper



## WATERMELON IN THE GARDEN

Inspired from the La Paloma in the 1860s was created by Don Javier Delgado Corona in Mexico, and we're start to re-assemble with uniquely flavor from the Bali's watermelon, it has grown in western of Bali (Jembrana), and blend up with local pomelo, to get the nice reef on sunshine in the island of God, proudly present 'Watermelon in the garden'

Tequila Reposado, elderflower & pomelo cordial, homemade watermelon sparkling, salt solution, Angostura Orange Bitter

All Day Refresher

## MAMIRITA

There are many conflicting stories about the history of the Margarita cocktail. Our favorite comes from the legendary Balinese Room in Galveston, Texas where, in 1948, head bartender Santos Cruz created a drink for the famous singer Peggy (Margaret) Lee. He used the Spanish version of her name, Margarita, our irresistible margarita with the crowd and savor flavor, that's not only visually stunning, but will also tantalize your taste buds with the intriguing flavor.



Tequila Reposado, tangerine liqueur, spicy pineapple, lime, chili bitter

Bright & Spicy

## TAMARILLA



Tamarillo or Dutch eggplant is a type of plant that is a member of the eggplant family originating from the South American, in Indonesia this eggplant was first brought and developed in Indonesia by Dutch in Bogor, since 1941, so it's known as Dutch eggplant even though this fruit come from the Amazon Region in Latin America.

Vodka, arak salak, lychee liqueur, tamarillo, spicy strawberry & guava, lime

Bright & Zingy

## SMOKEY AGED NEGRONI

This classic was first created for Pascal Olivier Count de Negroni in 1919 at Florence café casino, Italy. The bartender who created the drink was named Fosco Scarcelli. Here we aged inside the barrel and serve in unique way with artificial smoke.



Gordon Dry Gin, Campari, Cascara vermouth, aged for 2 weeks on oak barrel

Complex Sipper

## PROJECT MANHATTAN



It's a classic cocktail believed to date back to the late 1800's made with branching mixture of bourbon or rye whiskey with sweet vermouth, Jackfruit in Manhattan / Project Manhattan was inspired by Manhattan famous drink. Using local flavored ingredients.

Jim Beam Bourbon - cashew infusion, vermouth infused jackfruit, coconut liqueur, juruh

Boozy Sipper

## VODKA

Smirnoff Red  
Absolut Blue  
Stolichnaya  
Ketel One  
Beluga Noble One  
Cîroc  
Grey Goose  
Belvedere

## GIN

Gordon  
East Indies Archipelago  
East Indies Bali Pink Pomelo  
East Indies Banda Fine Spiced  
Beefeater  
Bombay Sapphire  
Tanqueray  
London No. 1  
Bulldog  
Four Pillars Bloody Shiraz  
Four Pillars Rare Dry Gin  
Tanqueray No.10  
Hendricks's

## RUM

Captain Morgan White  
Captain Morgan Spiced  
Bacardi Carta Blanca  
Plantation 3 Star  
Brugal Extra Dry  
Myers Dark  
Ron Zacapa 23

## TEQUILA

El Jimador Reposado  
Jose Cuervo Traditional Reposado  
Don Julio Blanco  
Patron Silver  
Don Julio Reposado  
Patron Reposado  
Don Julio Anejo  
Patron Anejo

## MEZCAL

Machetazo Espadin

BOURBON/RYE  
/SOUR MASH WHISKEY

Jim Beam White  
Bulleit Bourbon  
Makers Mark  
Jack Daniel No. 7  
Jack Daniel Single Barrel

SCOTCH WHISKY

BLENDED MALT  
Johnnie Walker Red Label  
Johnnie Walker Blonde  
Johnnie Walker Black Label  
Dewars 12 Years  
Chivas Regal 12  
Monkey Shoulder  
Chivas Regal 18  
Johnnie Walker Blue Label

SINGLE MALT

Singleton 12  
Talisker 10  
Bowmore 12  
Lagavulin 16  
Macallan 12

IRISH WHISKY

Bushmills  
Jameson

OTHER WHISKY

Canadian Club

COGNAC / BRANDY

Remy Martin V.S.O.P  
St. Remy V.S.O.P

GRAPPA

Saba Grappa  
Amarone Grappa

BALINESE SPIRIT / ARAK

Arak plain  
Barrel Aged Arak  
Arak Infused Pineapple  
Arak Infused Orange  
Arak Infused Lemongrass  
Arak Infused Ginger Torch

## BEERS

Singaraja Pilsner  
Bintang Pilsner  
Bintang Radler lemon  
Bintang Crystal  
Heineken  
San Miguel Light  
Singha Beer  
Albens Apple Cider

## TEETOTALING

**BERRY & MINT SMASH**  
Strawberry, raspberry, mint, lime, sprite

**CUCUMBER & BASIL SMAS**  
Cucumber, basil, elderflower, lemon,  
tonic

**CURIOUS SOBER**  
Fermented pineapple, coconut water,  
strawberry spicy, lemon

**TROPICAL HAZE**  
Strawberry, banana, pineapple, vanilla,  
coconut cream

## COFFEE & TEA

**COFFEE**  
Espresso  
Macchiato  
Americano  
Long Black  
Cappucino  
Latte  
Flat White  
Hot Chocolate  
Moccacino

**TEA**  
Earl Grey  
English Breakfast  
Green Tea  
Peppermint Tea  
Jasmine  
Chamomile

#### FRESH JUICE

Choose up to 3 fruits  
Watermelon, Orange, Dragon Fruit,  
Apple, Lemon, Lime, Beetroot, Carrot,  
Cucumber

Young Coconut

#### CHILLED JUICE

Guava  
Lemon  
Strawberry  
Cranberry

#### SODA / SOFT DRINK

Coca Cola  
Coca Cola Zero  
Sprite  
Tonic Water  
Soda Water  
Red Bull

#### HEALTH TONICS

JAMU / LOLOH  
A traditional Indonesian concoction  
with healing properties that has been  
passed from our ancestor down through  
the generation as an elixir of life, served  
chilled, we add our twist to it. We've got  
2 flavors

Honey Ginger  
Tamarind & Turmeric

#### WATER

Balian still water 330ml  
Balian sparkling water 330ml  
Balian still water 750ml  
Balian sparkling water 750ml

## ZERO PROOF

### Rossela Mule

Pink citrus cordial, elderflower,  
calamansi, cucumber, mint,  
homemade ginger & turmeric beer

### Bright & Breezy

Pineapple, passion, calamansi, orange  
tonka, strawberry jam

### Sober Spritz

White wine reduction, bitter concentrate,  
lemon, tonic water

### Kaca Kolada

Pineapple, lemon, coconut, hazelnut,  
black tea, homemade cheese cream

### The Elixir

Orange juice, coconutwater, tamarind,  
turmeric, honey, salt

## TEA EDITION

### Hibiscus Breeze

Hibiscus tea, muddled raspberry, mint,  
raspberry, bitter concentrate, lemon.

### Midnight Butterfly

Butterfly pea, pineapple, amaretto  
ginger, mint, lemon

### Summer Breeze

Green tea, guava, agave syrup, lime,  
homemade watermelon soda

## Kombuchi Brewing

### Applebeet Sparkling Tea

Guava Sparkling Tea

Ginger Sparkling Tea

All prices are subject to 10% service charge  
& 11% government tax.

Should you require one please ask your waiter.  
Should you have any dietary requirements please  
inform your waiter